Cooker with electric multifunction oven 5 programmes

Instructions for installation and use

K6G52/G
K6G520/G

INDESIT

GB **Cooker with electric multifunction oven**
5 programms
Instructions for installation and use

Important

To maintain the EFFICIENCY and SAFETY of this appliance, we recommend:
- **call only the Service Centers authorized by the manufacturer**
- **always use original Spare Parts**

1 **These instructions are only for those countries whose symbols appear in the booklet and on the matriculation plate of the appliance.**
2 **This appliance is intended for non-professional use within the home.**
3 **Before using the appliance, read the instructions in this owner's manual carefully since you should find all the instruction you require to ensure safe installation, use and maintenance. Always keep this owner's manual close to hand since you may need to refer to it in the future.**
4 When you have removed the packing, check that the appliance is not damaged. If you have any doubts, do not use the appliance, contact your nearest Ariston Service Centre. Never leave the packing components (plastic bags, foamed polystyrene, nails, etc.) within the reach of children since they are a source of potential danger.
5 The appliance must be installed only by a qualified person in compliance with the instructions provided. The manufacturer declines all responsibility for improper installation which may harm persons and animals and damage property.
6 The electrical safety of this appliance can only be guaranteed if the cooker is correctly and efficiently earthed, in compliance with current regulations on electrical safety. Always ensure that the earthing is efficient; if you have any doubts call in a qualified electrician to check the system. The manufacturer declines all responsibility for damage resulting from a system which has not been earthed.
7 Before plugging the appliance into the mains, check that the specifications indicated on the date plate correspond to those of the electrical and gas mains system of your home.
8 Check that the electrical capacity of the system and sockets will support the maximum power of the hob, as indicated on the data plate. If you have any doubts, call in a qualified technician.
9 An omnipolar switch with a contact opening of at least 3 mm or more, is required for the installation.
10 If the socket and hob plug are not compatible, have the socket replaced with a suitable model by a qualified technician who should also check that the cross-section of the socket cable is suited to the power absorbed by the appliance. The use of adaptors, multiple sockets and/or extensions, is not recommended. If their use can not be avoided, remember to use only single or multiple adapters and extensions which comply with current safety regulations. In these cases, never exceed the maximum current capacity indicated on the single adaptor or extension and the maximum power indicated on the multiple adapter.
11 Do not leave the appliance plugged in if it is not in use. Switch off the main switch and gas supply when you are not using the cooker.
12 The openings and slots used for ventilation and dispersion of heat on the rear and below the control panel must never be covered.
13 The user must not replace the supply cable of this appliance. Always call an after-sales servicing centre authorised by the manufacturer in the case of cable damage or replacement.
14 This appliance must be used for the purpose for which it was expressly designed. Any other use (e.g. heating rooms) is considered to be improper and consequently dangerous. The manufacturer declines all responsibility for damage resulting from improper and irresponsible use.
15 A number of fundamental rules must be followed when using electrical appliances. The following are of particular importance:
   - do not touch the appliance when your hands or feet are wet
   - do not use the appliance barefooted
   - never allow the Mains Cable to be stretched, pulled or damaged if the Cooker is moved for cleaning etc. Do not use the cooker if the Mains Cable is damaged, consult a qualified electrician.
   - do not allow the cooker to be used unsupervised by children or persons unfamiliar with it.
16 Always switch off the electrical supply to the cooker and allow it to cool down before carrying out any cleaning operations etc.
17 If you are no longer using an appliance of this type, remember to make it unserviceable by unplugging the appliance from the mains and cutting the supply cable. Also make all potentially dangerous parts of the appliance, safe, above all for children who could play with the appliance.
18 To avoid accidental spillage do not use cookware with uneven or deformed bottoms on the burners or on the electric plates.
19 Special care should be taken when using chip pans etc. in order to avoid splashing or spillage of hot oil. They should not be used unattended since overheated oil may boil over and could also ignite.
20 Parts of this appliance, cooking surfaces, retain heat for considerable periods after switching off. Care should, therefore, be taken when touching these areas before they have completely cooled down.
21 Never use flammable liquids such as alcohol or gasoline, etc. near the appliance when it is in use.
22 When using small electric appliances near the hob, keep the supply cord away from the hot parts.
23 Make sure the knobs are in the "•"/"○" position when the appliance is not in use.
24 **When the appliance is in use, the heating elements and some parts of the oven door become extremely hot. Make sure you don't touch them and keep children well away.**
25 **Gas units need a regular air replacement for a correct functioning. Make sure that the requirements requested in the "Positioning" paragraph are all observed in the owner's manual.**
26 If the cooker is placed on a pedestal, take the necessary precautions to prevent the same from sliding off the pedestal itself.
27 **Warning:** never place hot containers or items and flammable materials inside the dishwarmer drawer.
28 **This owner's manual is for a class 1 appliance (installed independently) or class 2, subclass 1 appliances (installed between two cabinets).**

Installation

The following instructions should be read by a qualified technician to ensure that the appliance is installed, regulated and technically serviced correctly in compliance with current regulations.

Important: remember to unplug the appliance from the mains before regulating the appliance or carrying out any maintenance work.

Positioning

Important: The hob should never be installed in proximity of a door access. People opening and closing the door could come into contact with pots or pans cooking on the hob.

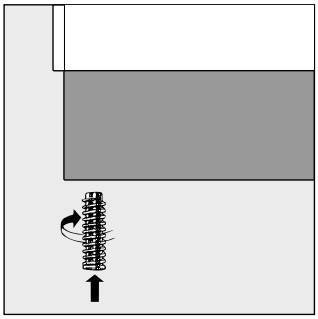
Important: this unit may be installed and used only in permanently ventilated rooms according to the British Standards Codes Of Practice: B.S. 6172/B.S. 5440, Par. 2 and B.S. 6891 Current Editions. The following requirements must be observed:

a) The cooker should not be installed in a bed sitting room with a volume of less than 20m^3. If it is installed in a room of volume less than 5m^3 an air vent of effective area of 110cm^2 is required, if it is installed in a room of volume between 5m^3 and 10m^3 a supplementary airvent area of 50cm2 is required, if the volume exceeds 11m^3 no airvent is required. However, if the room has a door or a window which opens directly to the outside no air vent is required even when the volume is between 5m^3 and 11m^3.

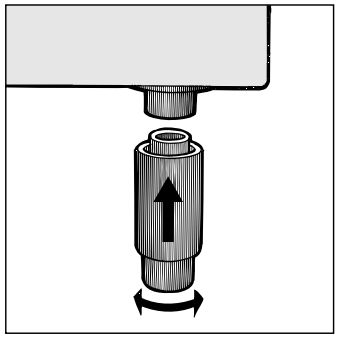
b) During prolonged use of the appliance you may consider it necessary to open a window to the outside to improve ventilation.

c) If there are other fuel burning appliances in the same room, B.S.5440 Part 2 Current Edition, should, be consulted to determine the requisite air vent requirements.

Levelling Your Appliance (only on certain models)
4 support feet which are adjusted using screws are located in the lower part of the cooker. These level off the oven when necessary. It is essential that the cooker be standing level.



Mounting the legs (only on certain models)
Press-fit legs are supplied which fit under the base of your cooker.



Installation of the cooker
The cooker is prepared with protection degree against excessive heating of type X, the appliance can therefore be installed next to cabinets, provided the height does not exceed that of the hob. If the cooker is placed touching walls or sides of neighbouring cabinets, these must be capable of withstanding a temperature rise of 50°C above room temperature. For a correct installation of the cooker the following precautions must be followed:

a) The cooker may be located in a kitchen, a kitonen/ diner or bed sitting room, but not in a bathroom or shower room.

b) The furniture units next to the cooker, that is higher than the working boards, must be placed at least 600 mm from the edge of the board. Curtains must not be fitted immediately behind the cooker or within 600 mm. of the sides of the cooker.

c) The hoods must be installed according to the requirements in the hood handbook.

d) Wall cabinets may be fitted in line with the sides of the base units, providing that the lower edge of the wall cabinet is a minimum of 420 mm. above the worktop. The minimum distance combustible material kitchen units can be fitted directly above the worktop is 700 mm (Fig. A).

e) The wall in contact with the back of the cooker must be of flameproof material.

f) The cooker is fitted with a safety chain that must be attached to a hook, secured to the wall behind the appliance.
Note: some models can have their gas connection inverted. It is important to make sure the safety chain is always situated on the side which corresponds to the hose holder (Fig. B).

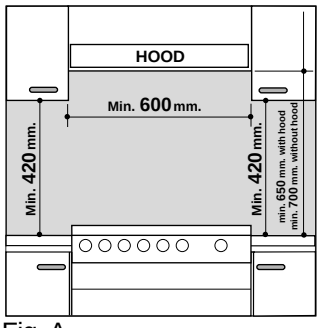


Fig. A

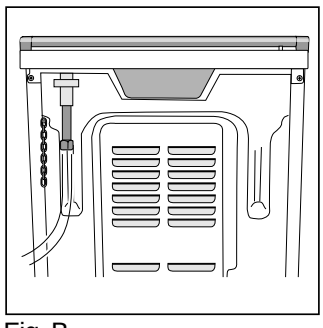
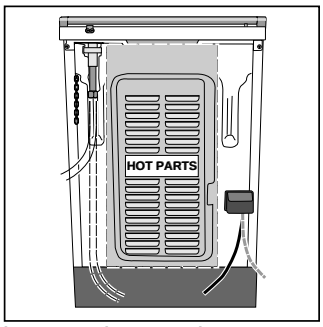


Fig. B

Gas connection
The cooker should be connected to the gas-supply by a corgi registered installer. During installation of this product it is essential to fit an approved gas tap to isolate the supply from the appliance for the convenience of any subsequent

removal or servicing. Connection of the appliance to the gas mains or liquid gas must be carried out according to the prescribed regulation in force, and only after it is ascertained that it is adaptable to the type of gas to be used. If not, follow the instructions indicated in the paragraph headed “Adaptation to different gas types”. On some models the gas supply can be connected on the left or on the right, as necessary; to change the connection, reverse the position of the hose holder with that of the cap and replace the gasket (supplied with the appliance). In the case of connection to liquid gas, by tank, use pressure regulators that conform to the regulation in force. The gas supply must be connected to the left of the appliance. Be sure that the hose does not pass through the rear of the cooker touching hot parts.



Important: make sure the supply pressure conforms with the values shown in the table entitled “Caracteristics of the burners and nozzles”. **When the cooker is installed between cabinets (recessed), the gas connection must be effected by an approved flexible hose with bayonet fitting (BS 669 Current Edition). The gas inlet for the cookers is a threaded G 1/2 gas female fitting.**

Connecting the gas supply

To make the connection, a flexible hose should be used corresponding to the current gas regulations which are:

- the hose must never be at any point in its lenght in contact with the “hot” parts of the cooker;
- the hose must never be longer than 1,5 metre;
- the hose must not be subject to any tension or torsional stress and it must not have any excessively narrow curves or bottlenecks;
- the hose must be easy to inspect along its entire length to check its condition;
- the hose must always be in good condition, never attempt to repair.

Important: the installation must comply with gas safety (installation and use) regulations 1984. In all cases for the above, by low, a qualified, corgi approved engineer must be called for installation.

Electrial connection

Power supply voltage and frequency: 230-240V a.c. 50/60 Hz.
Note: the supply cable must be positioned so that it never reaches at any point a temperature 50°C higher than the room temperature. The cable must be routed away from the rear vents. Should you require it, you may use a longer cable, however, you must ensure that the cable supplied with the appliance is replaced by one of the same specifications in accordance with current standards and legislation.
Your appliance is supplied with a 13 amp fused plug that can be plugged into a 13 amp socket for immediate use. Before using the appliance please read the instructions below.
WARNING - THIS APPLIANCE MUST BE EARTHED.
THE FOLLOWING OPERATIONS SHOULD BE CARRIED OUT BY A QUALIFIED ELECTRICIAN.

Replacing the fuse:

When replacing a faulty fuse, a 13 amp ASTA approved fuse to BS 1362 should always be used, and the fuse cover re-fitted. If the fuse cover is lost, the plug must not be used until a replacement is obtained.

Replacement fuse covers:

If a replacement fuse cover is fitted, it must be of the correct colour as indicated by the coloured marking or the colour that is embossed in words on the base of the plug. Replacements can be obtained directly from your nearest Service Depot.

Removing the plug:

If your appliance has a non-rewireable moulded plug and you should wish to remove it to add a cable extension or to re-route the mains cable through partitions, units etc., please ensure that either:

- the plug is replaced by a fused 13 amp re-wireable plug bearing the BSI mark of approval.

or:

- the mains cable is wired directly into a 13 amp cable outlet, controlled by a switch, (in compliance with BS 5733) which is accessible without moving the appliance.

Please note: for appliances with a rating greater than 13 amp (eg: electric hob, double ovens and freestanding electric cookers etc.) the mains cable must be wired into a cooker output point with a rating of 45 amp. In this case the cable is not supplied.

Disposing of the plug:

Ensure that before disposing of the plug itself, you make the pins unusable so that it cannot be accidentally inserted into a socket. Instructions for connecting cable to an alternative plug:
Important: the wires in the mains lead are coloured in accordance with the following code:

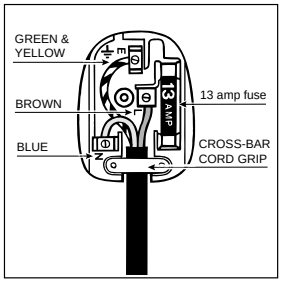
Green & Yellow	- Earth
Blue	- Neutral
Brown	- Live

If the colours of the wires in the mains lead do not correspond with the coloured markings identifying the terminals in your plug, proceed as follows:
Connect Green & Yellow wire to terminal marked “**E**” or ⏚ or coloured Green or Green & Yellow.
Connect Brown wire to terminal marked “**L**” or coloured Red.
Connect Blue wire to terminal marked “**N**” or coloured Black.
If a 13 amp plug (BS 1363) is used it must be fitted with a 13 amp fuse. A 15 amp plug must be protected by a 15 amp fuse, either in the plug or adaptor or at the distribution board.
If you are in any doubt about the electrical supply to your machine, consult a qualified electrician before use.

How to connect an alternative plug:

The wires in this mains lead are coloured in accordance with the following code:

BLUE	"**NEUTRAL**" ("**N**")
BROWN	"**LIVE**" ("**L**")
GREEN AND YELLOW	"**EARTH**" ("**E**")



Disposing of the appliance

When disposing of the appliance please remove the plug by cutting the mains cable as close as possible to the plug body and dispose of it as described above.

Adapting the cooker to different types of gas

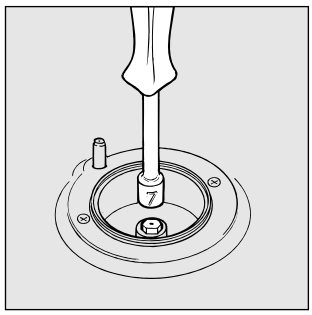
In order to adapt the cooker to a different type of gas with respect to the gas for which it was produced (indicated on the label attached to the lid), follow these steps:

a) replace the hose holder mounted on the appliance with that supplied in the bag of "cooker accessories".

Important: the hose holder for liquid gas is marked 8, the hose holder for methane gas is marked 13. Always fit the sealing gasket.

b) Replacing the burner nozzles on the hob:

- remove the grids and slide the burners from their housings;
- unscrew the nozzles using a 7 mm socket spanner, and replace them with nozzles for the new type of gas (see table 1 "Burner and nozzle characteristics").
- replace all the components by repeating the steps in reverse order.



c) Minimum regulation of the hob burners:

- turn the tap to minimum;
- remove the knob and adjust the regulation screw, which is positioned in or next to the tap pin, until the flame is small but steady.
  N.B.: in the case of liquid gas, the regulation screw must be screwed in to the bottom.
- check that the flame does not turn off when you turn the tap quickly from high to low.

d) Regulating the primary air of the burners:

The primary air of the burners requires no regulation.

Important

On completion of the operation, replace the old rating sticker with one indicating the new type of gas used. This sticker is available from our Service Centres.

Note

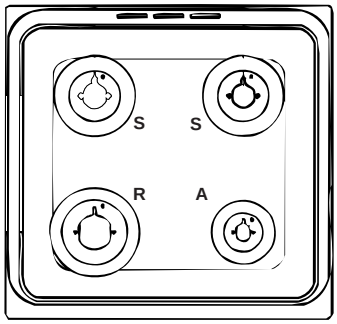
Should the pressure of the gas used be different (or vary) from the recommended pressure, it is necessary to fit a suitable pressure regulator onto the inlet pipe in compliance with current National Regulations relative to "regulators for channelled gas".

Burner and Nozzle Specifications

Table 1

Burner	Diameter (mm)	Thermal Power kW (p.c.s.*)		Liquid Gas				Natural Gas	
				By-Pass 1/100	Nozzle 1/100	Flow* g/h		Nozzle 1/100	Flow* l/h
		Nominal	Reduced	(mm)	(mm)	***	**	(mm)	
Fast (Large)(R)	100	3.00	0.7	41	86	218	214	116	286
Semi Fast (Medium)(S)	75	1.90	0.4	30	70	138	136	106	181
Auxiliary (Small)(A)	55	1.00	0.4	30	50	73	71	79	95
Supply Pressures	Nominal (mbar) Minimum (mbar) Maximum (mbar)					28-30 20 35	37 25 45	20 17 25	

* At 15°C and 1013 mbar- dry gas
** Propane P.C.S. = 50,37 MJ/Kg
*** Butane P.C.S. = 49,47 MJ/Kg
Natural P.C.S. = 37,78 MJ/m^3



K6G52/G
K6G520/G

Technical Specifications

Inner Dimensions of the Oven:

Width: 43.5 cm
Depth: 40 cm
Height: 32 cm

Inner Volume of the Oven:

56 Liters

Inner Dimensions of the Food Warmer:

Width: 46 cm
Depth: 42 cm
Height: 8.5 cm

ENERGY LABEL

Directive 2002/40/EC on the label of electric ovens
Norm EN 50304
Energy consumption for Forced convection

heating mode: Fan assisted

Declared energy consumption for Natural convection Class

heating mode: Convection

Voltage and Frequency of Power Supply:

See data plate.

Burners:

Adaptable for use with all the types of gas indicated on the data plate.

This appliance conforms with the following European Economic Community directives:

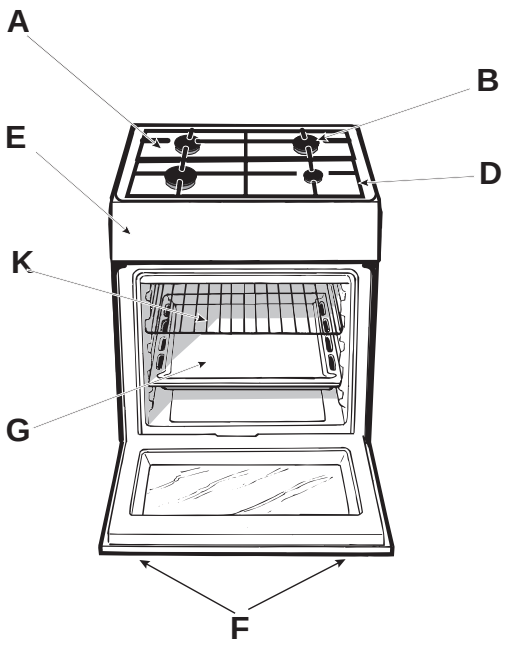
- 73/23/**EEC** of 19/02/73 (Low Voltage) and subsequent modifications;
- 89/336/**EEC** of 03/05/89 (Electromagnetic Compatibility) and subsequent modifications;
- 90/396/**EEC** of 29/06/90 (Gas) and subsequent modifications (only for models which use gas);
- 93/68/**EEC** of 22/07/93 and subsequent modifications.
- 2002/96/**EC**

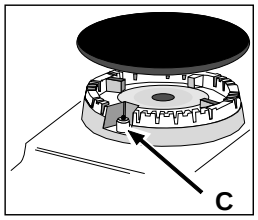
The European Directive 2002/96/EC on Waste Electrical and Electronic Equipment (WEEE), requires that old household electrical appliances must not be disposed of in the normal unsorted municipal waste stream. Old appliances must be collected separately in order to optimise the recovery and recycling of the materials they contain and reduce the impact on human health and the environment. The crossed out “wheeled bin” symbol on the product reminds you of your obligation, that when you dispose of the appliance it must be separately collected. Consumers should contact their local authority or retailer for information concerning the correct disposal of their old appliance.

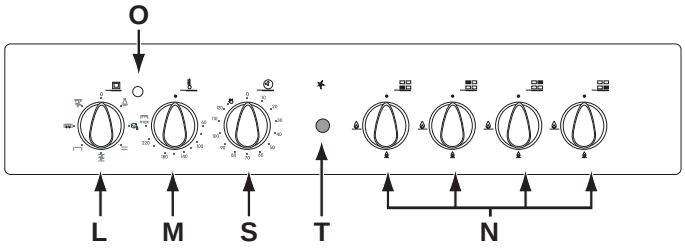
Mains frequency and voltage of the electric section and characteristics of the gas section

Model	Gas section		Electric section
	Class	Rated power kW (1)	Voltage
K6G52/G K6G520/G	II2H3+	7,80 (567 g/h - G30) (557 g/h - G31)	230-240V~ 50/60Hz 2250-2400 W

(1) The values in g/h refer to the capacities with liquid gas (Butane, Propane).







A Tray for Catching Overflows
B Gas Burner
C Electronic Lighting Device
D Top Grate
E Control Panel
F Adjustable Feet or Legs
G Dripping Pan or Baking Sheet
K Oven Rack
L Selector Knob
M Thermostat Knob
N Control Knobs for Gas Burners on Hob
O Thermostat Light
S Cooking Control Timer Knob (only on a few models)
T Electronic Ignition for the Gas Cooktop

The various features of cooker are controlled through the knobs and buttons located on the control panel.

Control Knobs for the Gas Burners on the Hob (N)
The position of the gas burner controlled by each one of the knobs is shown by a solid ring •. To light one of the burners, hold a lighted match or lighter near the burner and, at the same time, press down and turn the corresponding knob counter clockwise to the **maximum** setting. Each burner can be operated at its maximum, minimum or intermediate power. Shown on the knob are the different symbols for off • (the knob is on this setting when the symbol corresponds with the reference mark on the control panel), for **maximum** and **minimum .**
To obtain these settings, turn the knob counter clockwise with respect to the off position. To turn off the burner, turn the knob clockwise until it stops (corresponding again with the • symbol).

Electronic Ignition for the Gas Hob
Some of the models are provided with instant electronic lighting of the hob gas burners; these models are identified by the presence of a lighting device (see detail **C**). This device operates when a slight pressure is applied to the "**T**" button marked with symbol. To light a specific burner just press the button labelled "**T**" while pushing the corresponding knob all the way in and turning it counter-clockwise until it lights. **For immediate lighting, first press the button and then turn the knob**.
Important: Should the burner flames accidentally go out, turn off the control knob and wait at least 1 minute before trying to relight.

Attention: The first time you use the oven we recommend that you set the thermostat on the highest setting and leave the oven on for about a half of an hour with nothing in it. Then, open the oven door and let the room air. The odour that is often detected during this initial use is due to the evaporation of substances used to protect the oven during storage and until it is installed.

Attention: Only use the bottom shelf of the oven when using the rotisserie to cook (where present). For all other types of cooking, never use the bottom shelf and never place anything on the bottom of the oven when it is in operation because this could damage the enamel. Always place your cookware (dishes, aluminium foil, etc. etc.) on the grate provided with the appliance inserted especially along the oven guides.

Attention: to use the oven in manual mode without the cooking control timer, match the indicator on the control panel with the symbol on the timer knob.

The Oven Control Knobs
This multi-function oven combines the advantages of traditional convection ovens with those of the more modern fan assisted models in a single appliance.
It is an extremely versatile appliance that allows you to choose easily and safely between 5 different cooking modes. The various features offered by the oven are selected by means of selector knob "**L**" and thermostat "**M**" situated on the control panel.

"Defrosting" Mode
Position of thermostat knob "**M**": **any**
The fan located on the bottom of the oven makes the air circulate at room temperature around the food. This is recommended for the defrosting of all types of food, but in particular for delicate types of food which do not require heat, such as for example: ice cream cakes, cream or custard desserts, fruit cakes. By using the fan, the defrosting time is approximately halved. In the case of meat, fish and bread, it is possible to accelerate the process using the "multi-cooking" mode and setting the temperature to 80° - 100°C.

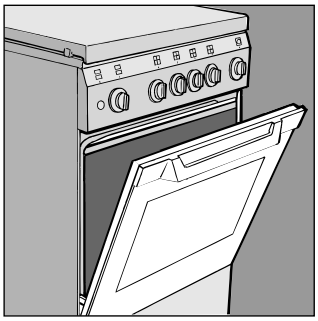
Convection Mode
Position of thermostat knob "**M**": between **60**°C and **Max**.
On this setting, the top and bottom heating elements come on. This is the classic, traditional type of oven which has been perfected, with exceptional heat distribution and reduced energy consumption. The convection oven is still unequalled when it comes to cooking dishes made up of several ingredients, e.g. cabbage with ribs, Spanish style cod, Ancona style stockfish, tender veal strips with rice, etc. Excellent results are achieved when preparing veal or beef-based dishes as well (braised meats, stew, goulash, wild game, ham etc.) which need to cook slowly and require basting or the addition of liquid. It nonetheless remains the best system for baking cakes as well as fruit and cooking using covered casserole dishes for oven baking. When cooking in convection mode, only use one dripping pan or cooking rack at a time, otherwise the heat distribution will be uneven. Using the different rack heights available, you can balance the amount of heat between the top and the bottom of the oven. Select from among the various rack heights based on whether the dish needs more or less heat from the top.

Fan Assisted Mode
Position of thermostat knob "**M**": Between **60**°C and **Max**.
The heating elements, as well as the fan, will come on. Since the heat remains constant and uniform throughout the oven, the air cooks and browns food uniformly over its entire surface. With this mode, you can also cook various dishes at the same time, as long as their respective cooking temperatures are the same. A maximum of 2 racks can be used at the same time, following the instructions in the section entitled: "Cooking On More Than One Rack". This fan assisted mode is particularly recommended for dishes requiring a gratin finish or for those requiring considerably prolonged cooking times, such as for example: lasagne, pasta bakes, roast chicken and potatoes, etc… Moreover, the excellent heat distribution makes it possible to use lower temperatures when cooking roasts. This results in less loss of juices, meat which is more tender and a decrease in the loss of weight for the roast. The fan assisted mode is especially suited for cooking fish, which can be prepared with the addition of a limited amount of condiments, thus maintaining their flavour and appear-

ance.
Desserts: the fan assisted mode is also perfect for baking leavened cakes.
Moreover, this mode can also be used to thaw quickly white or red meat and bread by setting the temperature to 80 °C. To thaw more delicate foods, set the thermostat to 60°C or use only the cold air circulation feature by setting the thermostat to 0°C.

"Top" oven
Position of thermostat knob "**M**": Between **60**°C and **Max**.
The top heating element comes on.
This mode can be used to brown food at the end of cooking.

Grill
Position of thermostat knob "**M**": **Max**
The top heating element and the turnspit come on.
The extremely high and direct temperature of the grill makes it possible to brown the surface of meats and roasts while locking in the juices to keep them tender. The grill is also highly recommended for dishes that require a high temperature on the surface: such as beef steaks, veal, rib steak, filets, hamburgers etc...
Use the "grill" mode with the oven door ajar.
Some grilling examples are included in the "Practical Cooking Advice" paragraph.



Fan Assisted Grill
Position of thermostat knob "**M**": between **60**°C and **200**°C.
The top central heating element and the fan come on. This combination of features increases the effectiveness of the unidirectional thermal radiation of the heating elements through forced circulation of the air throughout the oven. This helps prevent food from burning on the surface, allowing the heat to penetrate right into the food. Excellent results are achieved with kebabs made with meats and vegetables, sausages, ribs, lamb chops, chicken in a spicy sauce, quail, pork chops, etc.
All "gratin" cooking must be done with the oven door shut.
This mode is also ideal for cooking fish steaks, like swordfish, tuna, grouper, stuffed cuttlefish etc.

The oven light

Set knob "**L**" to the symbol to turn it on. It lights the oven and stays on when any of the electrical heating elements in the oven come on.

Thermostat Light (O)
This light indicates that the oven is heating. When it turns off, the temperature inside the oven has reached the setting made with the thermostat knob. At this point, the light will turn on and off as the oven maintains the temperature at a constant level.

Cooking Control Timer Knob (only on a few models)
Some models are equipped with a timer program to control when the oven shuts off during cooking. To use this feature, you must wind the "**S**" knob one full turn in the counter-clockwise direction; Then, turn the knob in the clockwise direction, to set the time by matching up the indicator on the control panel with the number of minutes on the knob.
At the end of the programmed length of time, the timer will sound and automatically turn off the oven.
Attention: to use the oven in manual mode without the cooking control timer, match the indicator on the control panel with the symbol on the timer knob.
When the oven is not in use, the cooking control timer can be used like a normal timer.

Practical Advice on Using the Burners
In order to obtain the best performance, keep in mind the following:

- Use the appropriate cookware for each burner (see table) so that the flames do not extend beyond the bottom of the cookware.
- Only flat bottom cookware should be used.
- At the boiling point, turn the knob to low.
- Always use a lid with the cookware.

Burner	ø Cookware diameter (cm)
Fast (R)	24 - 26
Semi Fast (S)	16 - 20
Auxiliary (A)	10 - 14

NB. On the models supplied with a reducer grate, remember that this should be used only for the auxiliary burner when you use casserole dishes with a diameter under 12 cm.

Using the grill pan kit
Position the handle on the grill pan so that it fits into the small recess (fig. 1), tilt it upwards and slide it towards the centre (fig. 2).
The food must be placed on the rack in the grill pan.
Position the grill pan on top of the oven rack. The best results are achieved by placing the oven rack on the uppermost shelves. Pouring a little water into the grill pan will make the collection of grease particles more efficient and prevent the formation of smoke.

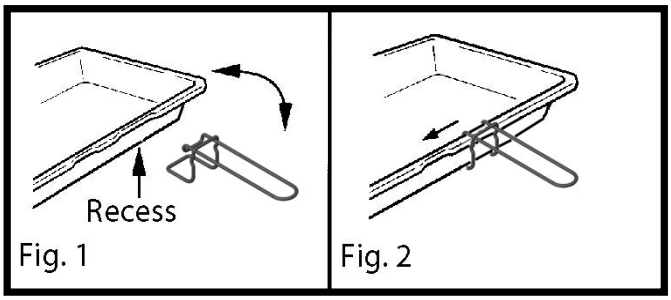


Fig. 1 Fig. 2

The oven offers a wide range of alternatives which allow you to cook any type of food in the best possible way. With time you will learn to make the best use of this versatile cooking appliance and the following directions are only a guideline which may be varied according to your own personal experience.

Preheating

If the oven must be preheated (this is generally the case when cooking leavened foods), the "**fan assisted**" mode can be used to reach the desired temperature as quickly as possible in order to save on energy.

Once the food has been placed in the oven, the most appropriate cooking mode can then be selected.

Cooking on More Than One Rack

If you have to cook on more than one rack at the same time, use only the "**fan assisted mode**" which is the only one that is appropriate for this type of cooking.

- The oven is fitted with 5 racks. During fan assisted cooking, use two of the three central racks; the lowest and highest racks receive the hot air directly and therefore delicate foodstuffs could be burnt on these racks.
- As a general rule, use the 2nd and 4th rack from the bottom, placing the foodstuffs that require greater heat on the 2nd rack from the bottom. For example, when cooking meat roasts together with other food, place the roast on the 2nd rack from the bottom and the more delicate food on the 4th rack from the bottom.
- When cooking foodstuffs that require differing times and temperatures, set a temperature that is somewhere between the two temperatures required, place the more delicate food on the 4th rack from the bottom and take the food requiring less time out of the oven first.
- Use the dripping pan on the lower rack and the grid on the upper;

Using the Grill

This multi-function oven offers you **2 different grilling modes.**

Use the "**grill**" mode **with the oven door ajar**, placing the food under the centre of the grill (situated on the 3rd or 4th rack from the bottom).

To catch any fat and/or grease that may drip from the rack, place the dripping pan provided on the first rack from the bottom.

When using this mode, we recommend you set the energy level to the highest setting, even though lower levels can be set, simply by adjusting the thermostat knob to the desired level.

Setting , "**fan assisted grill**",**only with the oven door shut,** is extremely useful for grilling foods rapidly, as the distribution of heat makes it possible not only to brown the surface, but also to cook the bottom part.

Moreover, it can also be used for browning foods at the end of the cooking process, such as adding that gratin finish to pasta bakes, for example.

When using this mode, place the grid on the 2nd or 3rd oven rack from the bottom (see cooking table) then, to prevent fat and grease from dripping onto the bottom of the oven and thus smoke from forming, place a dripping-pan on the 1st rack from the bottom.

Important: always use the grill with the oven door shut. This will allow you both to obtain excellent results and to save on energy (approximately 10%).

When using this mode, we advise you to set the thermostat to 200°C, as it is the most efficient way to use the grill, which is based on the use of infrared rays. However, this does not mean you cannot use lower temperatures, simply by adjusting the thermostat knob to the desired temperature.

Therefore the best results when using the grill modes are obtained by placing the grid on the lower racks (see cooking table) then, to prevent fat and grease from dripping onto the bottom of the oven and smoke from forming, place a dripping-pan on the 1st oven rack from the bottom.

Baking Cakes

When baking cakes, always place them in a preheated oven. Make sure you wait until the oven has been preheated thoroughly (the red light "**O**" will turn off). Do not open the oven door during baking to prevent the cake from dropping. In general:

Pastry is too dry
Increase the temperature by 10°C and reduce the cooking time.

Pastry dropped
Use less liquid or lower the temperature by 10°C.

Pastry is too dark on top
Place it on a lower rack, lower the temperature, and increase the cooking time.

Cooked well on the inside but sticky on the outside
Use less liquid, lower the temperature, and increase the cooking time.

The pastry sticks to the pan
Grease the pan well and sprinkle it with a dusting of flour or use greaseproof paper.

I used more than one level (in the function "ventilated oven") and they are not all at the same cooking point
Use a lower temperature setting. It is not necessary to remove the food from all the racks at the same time.

Cooking Pizza

For best results when cooking pizza, use the "**fan assisted** " mode:

- Preheat the oven for at least 10 minutes;
- Use a light aluminium pizza pan, placing it on the grid supplied with the oven. If the dripping pan is used, this will extend the cooking time, making it difficult to get a crispy crust;
- Do not open the oven door frequently while the pizza is cooking;
- If the pizza has a lot of toppings (three of four), we recommend you add the mozzarella cheese on top halfway through the cooking process.
- When cooking pizza on two racks, use the 2nd and 4th with a temperature of 220°C and place the pizzas in the oven after having preheated it for at least 10 minutes.

Cooking Fish and Meat

When cooking white meat, fowl and fish, use temperature settings from 180 °C to 200 °C.

For red meat that should be well done on the outside while tender and juicy in the inside, it is a good idea to start with a high temperature setting (200°C-220°C) for a short time, then turn the oven down afterwards.

In general, the larger the roast, the lower the temperature setting. Place the meat on the centre of the grid and place the dripping pan beneath it to catch the fat.

Make sure that the grid is inserted so that it is in the centre of the oven. If you would like to increase the amount of heat from below, use the low rack heights. For savoury roasts (especially duck and wild game), dress the meat with lard or bacon on the top.

Practical Cooking Advice

Selector knob setting	Food to be cooked	Weight (in kg)	Cooking rack position from bottom	Preheating time (minutes)	Thermostat knob setting	Cooking time (minutes)
Defrosting	All frozen food					
Convection	Duck	1	3	15	200	65-75
	Roast veal or beef	1	3	15	200	70-75
	Pork roast	1	3	15	200	70-80
	Biscuits (short pastry)	-	3	15	180	15-20
	Tarts	1	3	15	180	30-35
Fan assisted	Pizza (on 2 racks)	1	2-4	15	220	15-20
	Lasagne	1	3	10	200	30-35
	Lamb	1	2	10	180	50-60
	Roast chicken + potatoes	1	2-4	10	180	60-75
	Mackerel	1	2	10	180	30-35
	Plum-cake	1	2	10	170	40-50
	Cream puffs (on 2 racks)	0.5	2-4	10	190	20-25
	Biscuits (on 2 racks)	0.5	2-4	10	180	10-15
	Sponge cake (on 1 rack)	0.5	2	10	170	15-20
	Sponge cake (on 2 racks)	1.0	2-4	10	170	20-25
	Savoury pies	1.5	3	15	200	25-30
Top Oven	Browning food to perfect cooking	-	3/4	15	220	-
Grill	Soles and cuttlefish	1	4	5	Max	8-10
	Squid and prawn kebabs	1	4	5	Max	6-8
	Cod filet	1	4	5	Max	10
	Grilled vegetables	1	3/4	5	Max	10-15
	Veal steak	1	4	5	Max	15-20
	Cutlets	1	4	5	Max	15-20
	Hamburgers	1	4	5	Max	7-10
	Mackerels	1	4	5	Max	15-20
	Toasted sandwiches	n.° 4	4	5	Max	2-3
Fan assisted grill	Grilled chicken	1.5	3	5	200	55-60
	Cuttlefish	1.5	3	5	200	30-35

NB: cooking times are approximate and may vary according to personal taste. When cooking using the grill or fan assisted grill, the dripping pan must always be placed on the 1st oven rack from the bottom.

Routine Maintenance and Cleaning

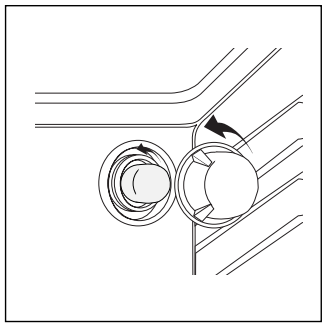
Before each operation, disconnect the cooker from the electrical supply. To ensure that the appliance lasts a long time, it must be thoroughly cleaned frequently, keeping in mind that:

- **Do not use steam equipment to clean the appliance.**
- The enamelled parts and the self-cleaning panels are washed with warm water without using any abrasive powders or corrosive substances which could ruin them;
- The inside of the oven should be cleaned fairly often while it is still warm, using warm water and detergent followed by careful rinsing and drying;
- The flame spreaders should be washed frequently with hot water and detergent, taking care to eliminate any scale;
- In cookers equipped with automatic lighting, the terminal part of the electronic instant lighting devices should be cleaned frequently and the gas outlet holes on the flame spreaders should be checked to make sure they are free of any obstructions;
- Stainless steel may become marked if it comes into contact with very hard water or harsh detergents (containing phosphorous) for long periods of time. After cleaning, it is advisable to rinse thoroughly and dry. It is also recommended that drops of water be dried;

Important: periodically check the wear of the gas hose and substitute it if there are any defects; we recommended changing it every year.

Replacing the Oven Lamp

- Disconnect the oven from the power supply by means of the omnipolar switch used to connect the appliance to the electrical mains; or disconnect the plug if it is accessible;
- Remove the glass cover of the lamp-holder;
- Remove the lamp and replace with a lamp resistant to high temperatures (300°C) with the following characteristics:
  - Voltage 230V
  - Wattage 25W
  - Type E14
- Replace the glass cover and connect the oven to the mains.



Gas tap maintenance

The taps may jam in time or they may become difficult to turn. If so, the tap itself must be replaced.

N.B.: This operation must be performed by a technician authorised by the manufacturer.

Indesit Company
viale Aristide Merloni, 47
60044 Fabriano (AN) Italy
tel. +39 0732 6611
www.indesit.com

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